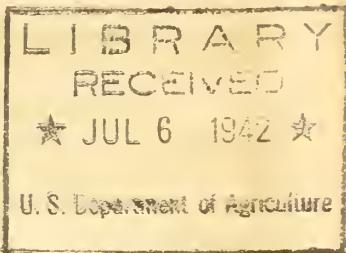


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INFORMATION SHEET ON DEHYDRATED RUTABAGAS

The Dehydration Committee
 Bureau of Agricultural Chemistry and Engineering
 U. S. Department of Agriculture

FORM:

Rutabagas are dried in the form of slices, cubes or strips.

The dehydrated product must be prepared under modern sanitary conditions, in accordance with best commercial practice and Federal and State Pure Food Laws and Regulations.

VARIETIES:

The American Purple Top, Bangholm and Early Neckless are generally suitable for drying.

PREPARATION:

Only sound rutabagas should be used for dehydrating.

The vegetable may be prepared in one of two ways:

(1) Washed, and the whole untrimmed rutabagas thoroughly precooked in steam for approximately 30 to 35 minutes, depending upon the size. The vegetables are then trimmed, hand peeled and cut as follows: slices, $3/16$ " to $6/16$ " thick; cubes, $3/16$ " to $6/16$ " on a side; strips, not less than $3/4$ " in length, and in cross section not less than $3/16$ " or more than $6/16$ ".

(2) Washed, and then peeled in an abrasive peeler followed by hand trimming. The peeled and trimmed rutabagas are then cut into slices, cubes or strips in accordance with (1) above, and blanched in steam for four minutes.

Method (2) results in greater peeling and trimming loss than method (1) but is a continuous operation.

The cut material should be dehydrated as soon as possible and in no case should it be held more than one hour.

PEELING AND TRIMMING LOSS:

Waste will run from 8 to 15%

TRAYING:

The material can be spread on the drying surface at the rate of about 1 $1/4$ lbs. per square foot.

DRYING TEMPERATURES:

Finishing temperatures should not exceed 160° F. There is often some darkening of turnips during drying, this darkening occurring at the end of the drying period. It is, therefore, advantageous to remove the turnips from the drier as soon as they have been reduced to the proper moisture content.

MOISTURE CONTENT:

The moisture content should not exceed 5% when packed for shipment.

YIELD:

The yield will be from 10 to 15% based on the weight of the fresh unprepared product.

Detailed specifications covering purchases are issued by the Office of the Quartermaster General of the U. S. Army and by the Agricultural Marketing Administration of Washington, D. C.

If further detailed information is desired, inquiries should be addressed to

The Dehydration Committee,
Bureau of Agricultural Chemistry and Engineering
U. S. Department of Agriculture
Washington, D. C.

or to

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